



POGGIO ARGENTATO 2023

IGT TOSCANA BIANCO

Poggio Argentato embraces the essence of the Maremma: its land, its unique light, the breeze from the nearby sea, all told by a fragrant and fresh white wine, using the language of northern vines. The singular blend of Sauvignon Blanc, Petit Manseng, Semillon and Traminer make Poggio Argentato a refined, elegant and versatile wine, perfect for summer but good throughout the year.



Denomination: IGT TOSCANA BIANCO

Variety: 70% Sauvignon Blanc, 30% Petit Manseng, 10% Traminer, Semillon

Alcohol: 13,5 %

Total Acidity: 5,4 g/L

Position of Vineyards: Pian di Fiora (Pereta) and Le Piagge vineyard (Grosseto) with an altitude of 200-250 meters above sea level

Vineyards Exposure: South-East for Pian di Fiora, North-East for Le Piagge

Vineyards Surface: 6 ha Pian di Fiora, 4 ha Le Piagge

Soil: Tufaceous, with good presence of skeleton, rich in alabaster and a little part - in chalk; le Piagge has a deep and loose soil, rich in silt and clay.

Implantation Date: 2001-2020

Implantation Density: from 6500 plants/ha

Training System: guyot

Hectare Yield: 60 q

Harvest: from end of August - mid September

Vinification: The grapes are destemmed, gently pressed and put to macerate for the night. Pressing pressure never exceeds 0,4 bar. The wine does not go through malolactic fermentation.

Fermentation Temperature: 15°C in inox steel tanks

Maturation: 5 months in steel tanks following a short term maturation in second used tonneaux. The wine is left on its fine lees for as long as possible.

Production: 35,000 bottles

Bottle Formats: 0.75 L, 1.5 L

First Vintage Produced: 1997

Profile: Bright straw yellow with golden hints. On the nose it shows notes of orange blossom and aromatic herbs, intertwined with golden apple, mint, pear with hints of lemon and citron. It continues on smooth varietal perfumes of white peach, greenery and lemon leaf. Fresh, tasty sip, which evolves into an elegant and balanced mouthfeel with a persistent finale on mango and white pepper notes.

Pairing: Fettuccini with pistacchio pesto; gnocchetti with lobster sauce